

White Wine


15 cl 75 cl

Bourgogne

Bourgogne AOC

La Chablisienne € 37

Languedoc

 Naturalys - Chardonnay

IGP Pays d'Oc € 7 € 24

Sud-Ouest

Sainte-Croix-du-Mont

Château Les Arroucats

(sweet wine) € 9 € 35

Vallée de la Loire

Sancerre AOC

Château de Sancerre

Sauvignon blanc € 11 € 43



Red Wine

15 cl 75 cl

Beaujolais

Côte de Brouilly AOC

G. Dubœuf € 8 € 28

Bordeaux

Cuvée Bistrot Chez Rémy

Saint-Émilion AOC € 9 € 37

Imagined and elaborated

by Cheval Quancard for Disneyland® Paris

Bordeaux AOC - Mouton Cadet

Baron Philippe de Rothschild € 37

Bourgogne

Hautes Côtes de Beaune

AOC - Les Belles Roches

P. Aegerter € 37

Côtes du Rhône

 Côtes du Rhône AOC

« Parallèle 45 »

P. Jaboulet Aîné € 28

Languedoc

 Naturalys - IGP Pays d'Oc

Merlot € 24



Rosé Wine

15 cl 75 cl

IGP Pays d'Oc

Gris Blanc € 7 € 24

Côtes de Provence AOC

Prestige de Minuty ... € 10 € 37



Champagne

15 cl 75 cl

Cuvée Disneyland® Paris

Champagne Brut € 15 € 65

Imagined and elaborated by Lanson

Kir

Kir (15 cl) € 7,50

(Bourgogne Aligoté, curd liqueur
of Blackcurrant or Blackberry)



Draught Beers

25 cl 50 cl

1664® Premium ... € 5,50 € 8

Grimbergen

d'Abbaye € 6 € 8,50



Cold Drinks

Coca-Cola®,

Coca-Cola® Light,

Coca-Cola® Sans Sucres,

Fanta® orange,

Sprite® (33 cl) € 5,10

Fuze Tea® (25 cl) € 4



Mineral Waters

50 cl 100 cl

Vittel® € 4 € 5

S.Pellegrino® € 4,50 € 5,50

Perrier®

Fines Bulles € 4,50 € 5,50

Perrier® (33 cl) € 4



Fruit Juices

Minute Maid®

Orange *, Apple *,

Pineapple * (20 cl) € 4,60



Hot Drinks

featuring  

Espresso

100% arabica € 3

Décaféiné € 3

Double espresso

100% arabica € 4

Coffe with Milk

100% arabica € 4

Cappuccino

100% arabica € 4

Chocolate Drink € 4

Tea, Herbal Tea € 4

Cold Milk,

semi-skimmed (20 cl) € 3

*made from concentrated fruit juices

Tax included



BISTROT
CHEZ RÉMY





Rémy Menu € 33,99

Starter and Main Course (drink not included)

Émile Menu € 41,99

Starter, Main Course and Dessert

Wine included € 56,99

Starters


Mixed greens, Cantal, tomato confit, poached egg,
crunchy radishes and vegetable vinaigrette
or Seasonal soup with cream cheese and finely-chopped herbs

Prestige de Minuty AOC - Côtes de Provence (8 cl)

Main Courses

Grilled Steak, ratatouille and French fries
Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise

or Roasted Cod Fish, ratatouille, crushed potatoes,
with olive oil and a beurre blanc sauce

or  Vegetable and tofu navarin

Château de Sancerre - Sancerre AOC (8 cl)

or *Cuvée Bistrot Chez Rémy - Saint-Émilion AOC (8 cl)*

Desserts

Suggestion of the moment or Chocolate Mousse
or Fruit Salad (no added sugar) or Apple Tart or Tiramisù


Champagne Brut Lanson - Cuvée Disneyland® Paris (10 cl)

or *Sainte-Croix-du-Mont AOC - Château Les Arroucats (8 cl) (sweet wine)*





Little Chef Menu € 19,99

For children aged from 3 to 11

Starter, Main Course and Dessert
and Vittel® (33 cl)  or Minute Maid® Orange*
or Apple* or Milk (20 cl)

An alternative refreshing drink (25 cl)
may replace a similar item on request



Starters

 Courgette soup with cream cheese 

or Chicken rillettes with toast

Main Courses

Sautéed chicken in cream, ratatouille and French fries

or  Linguine Pasta with tomato sauce and ratatouille 

Desserts

Rémy's chocolate and hazelnut éclair

or Fromage blanc with fresh fruit (no added sugar) 



Disney Check Menu - This menu (without substitution) contains at least
2 servings of fruits and vegetables and is low in saturated fats.



Vegetarian suggestion

*made from concentrated fruit juice

Tax included

If you suffer from food allergies, a Cast Member will be pleased to provide you
with information on allergens present in our dishes.



Linguini Menu € 49,99

Starter and Main Course (drink not included)

Gusteau Menu € 62,99

Starter, Main Course and Dessert

Wine included € 77,99

Starters

Guinea fowl terrine with truffles and purple fig jam
or Seasonal soup with cream cheese and finely-chopped herbs

Sainte-Croix-du-Mont AOC - Château Les Arroucats (8 cl) (sweet wine)

Main Courses

Beef Fillet (approximately 250g), ratatouille and French fries
Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise

or Sea Bass Fillet, ratatouille, crushed potatoes with olive oil,
porcini mushrooms, star anise beurre blanc sauce

or 🍀 Cocotte of herb and sun-dried tomato ravioli,
dressed with Baux de Provence olive oil and fresh sage, ratatouille

Château de Sancerre - Sancerre AOC (8 cl)

or *Cuvée Bistrot Chez Rémy - Fleur de Roc Saint-Émilion AOC (8 cl)*

Cheese or Dessert

Cheese delight with truffle

Raw milk Brie de Meaux, topped with double-cream cheese and summer truffles

or Warm Tarte Tatin with Isigny cream

Champagne Brut Lanson - Cuvée Disneyland® Paris (10 cl)



Little Gourmet Menu € 35,99

For children aged from 3 to 11

Starter, Main Course and Dessert
and Vittel® (33 cl) 🍷 or Minute Maid® Orange*
or Apple* or Milk (20 cl)

An alternative refreshing drink (25 cl)
may replace a similar item on request

Starters

Smoked Salmon, cream cheese and toast

or 🍀 Courgette soup with cream cheese 🍷

Main Courses

Grilled beef with portobello mushroom sauce
and crushed potatoes with olive oil

or Roasted Cod Fish, tomato sauce and mashed potatoes
with olive oil 🍷

Desserts

Chocolate mousse or Fruit Salad (no added sugar) 🍷



Disney Check Menu - This menu (without substitution) contains at least
2 servings of fruits and vegetables and is low in saturated fats.



Celebrate your birthday with us.
Don't forget to order your birthday dessert
before your meal! Dessert for up to 8 people

€ 35